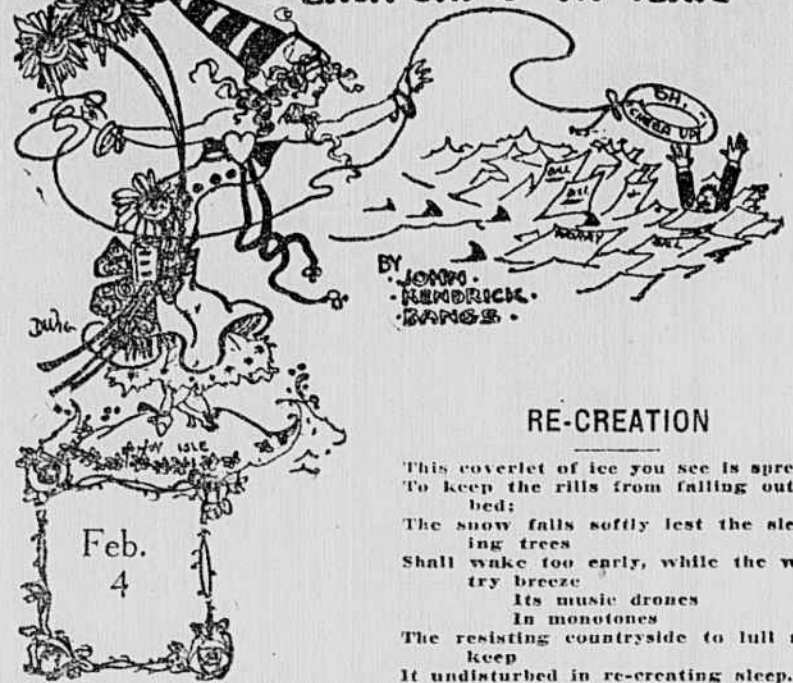


# Of Interest to Every Woman

Edited by Martha Westover

## A LINE O' CHEER EACH DAY O' TH' YEAR



**RE-CREATION**  
This covered of ice you see is spread  
To keep the rills from falling out of  
bed:  
The snow falls softly lest the sleeping  
trees  
Shall wake too early, while the win-  
try breeze  
Its music drones  
In monotonous  
The resisting countryside to lull and  
keep  
It undisturbed in re-creating sleep.

MADE IN CHARMUSE.



The newest evening wraps are now  
shaped in cape form.

## COLD WEATHER SOUPS

BY FRANCES MARSHALL.

There are many delicious cold-weather soups to prepare. There is chicken gumbo, for instance, with canned gumbo; but that calls for a chicken and some ham as well as for gumbo. There is fricas soup, but that, too, calls for an expensive chicken. There are soups that call for eggs and cream, and soups that call for meat and vegetables. Of course, they are delicious, but they are expensive.

The housewife who must set an appealing and nourishing table on a small amount of money sometimes finds it truly difficult to think of good soups that cost little.

Left overs of any sort are her greatest friends; not only do they form the foundation of her soups, but they themselves suggest the sort of soups she shall serve.

Suppose, for instance, that on Monday morning there is on hand the carcass of a roast chicken, and the tops and roots and trimmings from a bunch of celery, a cupful of boiled rice left from the rice that was served with the chicken, and some mashed potato. She can make potato soup with the mashed potato, heated and stirred into hot milk and seasoned with pepper, salt and a little mace, some butter and chopped parsley. This soup must be hot and smooth to be good. Monday the chicken carcass can be broken and put over the fire in cold water with the rice, with a sliced onion, and some of the celery tops, and simmered. The best part of the celery can be stewed and rubbed through a colander to use on Tuesday for cream of celery soup, when it should be mixed with hot milk, seasoned, and thickened slightly. The chicken stock should be strained when it is done and put in a cold place, where it will keep well until Thursday. Half of it can be used on Wednesday with chopped parsley and fine noodles or rice. The rest can be used the next day, with half a can of okra added.

### Another Plan.

Suppose the left overs are a ham bone, and a cupful, each, of canned tomatoes, peas and beans. The ham bone should be put aside until the next day, when it should be put over the fire with a pint of split peas, soaked overnight in cold water, drained, and then added to four quarts of water. These ingredients should be simmered for about six hours, when an onion, some pepper, a little parsley, salt and a stalk of celery should be added. It should simmer another hour and then be slightly thickened with flour and butter, rolled together. This makes a smooth soup. More water may be added from time to time as it boils away. When the mealtime should be removed before serving.

In the meantime, 10 cents' worth of soupmeat should be bought to grind and simmer with the canned vegetable until the meat is tender. Enough water should be added to make a thin chowder. A liberal seasoning of salt, pepper and celery salt should be added.

If you keep chickens, have a scrap pan and use it for left-over scraps (a chicken will eat anything but orange peel) and every morning put the pan on the stove and cook the contents thoroughly. Then mix with a little milk and feed to the chickens in the middle of cold days, and see how many more eggs you will get. Don't throw away potato parings or parings of any vegetables; they will all make good food.

## THE BEST WAY

A Handful of Reliable Methods From Experienced Housekeepers.

To remove grease from rugs, make a paste of Fuller's earth and turpentine. Rub it well into the soiled places, and then allow them to dry thoroughly. When dried beat the spots gently, and then remove all traces of the powder with a soft brush.

To prevent milk from burning, rinse the sauceron in clean, cold water before pouring the milk in it. It is also more easily cleaned when it is so rinsed beforehand.

To purify the air in a room odorous from the smell of cooking, before or after dinner, or in a sickroom, pour a few drops of oil of lavender in a glass of very hot water. Almost instantly the room becomes filled with a faint but very acceptable odor of freshness.

To get the best value out of meat bones, boil them when boiling a piece of bacon or a ham. The liquor, when cold, sets in a jelly, which is very useful and nourishing for making soup or gravy. An astonishing amount of goodness can be boiled out of bones and doing it with the ham saves trouble and fuel.

To get the best flavor and effect from the lemon when making mince-meat, boil the lemon till tender, and when cold take away the seeds and chop it up before adding to the other ingredients. This is an excellent way, for the mince-meat keeps much longer, and no hard case forms on top, which often appears when the lemon is used in the raw state.

To Remove Egg Stains. Egg stains on linen will come out more readily if soaked in cold water before sending to the laundry.

### A BLACK DRESS PUMP.



One piece of leather makes the tongue and toe.

## NEW SPRING EVENING CAPE.



This one is made of changeable citron taffeta, and is unusually effective.

## IF SILK IS FASHIONABLE

BY FRANCES MARSHALL.

Taffeta silk bids fair to be as fashionable as ever it has been in the past.

The Paris dressmakers have been using it for several months, secure in the belief that it is an ideal fabric in which to develop the present styles.

The chief objection to taffeta, in the minds of most economical women, has always been that it cracks. The manufacturers insist that the new taffeta is more durable than taffeta used to be. And it remains with us all to prove them right.

However, it is well to wear a taffeta frock as much as possible. Many taffeta clothes, hung carefully away in a closet, have been taken out a few weeks later fairly striped with long worn silts that had cracked while the silk was hanging. It cannot wear out more quickly if it is in constant use than it sometimes wears out while hanging. And even the new taffeta is a lottery, until its claims to longevity have been proved.

A good way to get grease spots from silk is to hold the spotted part over a warm fire, not hot enough to burn the silk, but hot enough to melt the grease. Another way is to put a blotter over the grease spot and then put a warm iron on the blotter.

A good method for cleaning black silk is this: Mix strong coffee and ammonia. Brush the silk thoroughly and then rub the liquid on with a soft cloth. Wind the silk around a board to dry.

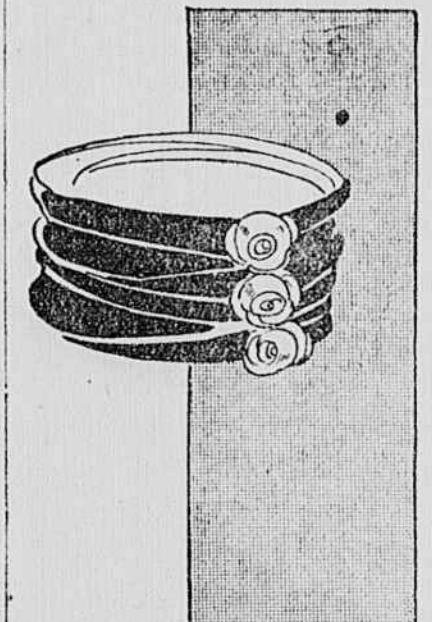
French chalk will remove some spots from silk. Rub the chalk thoroughly in the garment and let it stay there for a day or so. Then brush it out with a velvet brush.

Water spots can sometimes be removed by pressing the silk on the wrong side with a piece of thin muslin between the iron and the silk.

If silk has lost its body and stiffness, follow the method of a renovator: Boil an old, clean kid glove in water and sponge the silk with the somewhat sticky liquid resulting.

Whenever silk is pressed a sheet of tissue paper or a piece of thin muslin should be spread over the silk to prevent glazing. The silk should be placed with its right side towards the board, ironed on the wrong side.

### BLACK VELVET GIRDLE.



It is fastened as shown, with colored roses of silk and chiffon.

## HINTS ABOUT HIS EVENING CLOTHES

Evening trousers should be set high on the body to allow for the short coat and waistcoat, and they must suggest the new look from top to bottom, especially above the knee—below it they have a straight hang.

In spite of the predilection to the contrary, brands in perfect line down the side, without the slightest curve to the bottom, are quite correct. Where two brands are preferred they should be put on to part at the side pockets, one following the seam and the other the pocket.

The correct material for the formal evening coat and trousers is the dressed or undressed worsted in black. The coat should fit the body snugly under the arms, so that it stays in place no matter what the posture. The coat, of course, is short-waisted, with the waist seam encircling the body.

It is best to keep from all bizarre effects with waistcoats, especially the white evening waistcoat. Washable materials are preferable for these, and they may be plain to match the shirt or in some of the conservative pique patterns. Single-breasted waistcoats are in good style, but they should be made shorter and with a higher and yet more rounded opening than was seen last year for formal evening dress.

Early Peaches. A clever new, dark-blue hat is trimmed with two frosty-looking pink peaches.

For Cleaning Olecloth. A good polish for olecloth can be made by melting candle ends and mixing them with enough turpentine to make a soft, creamy paste.

## JUST A LITTLE TALK FOR EVERYDAY GIRLS

A pleasing personality is worth all the good looks and fluffy hair in the world.

To have people say: "I like her! she always seems to know what I want" is far greater praise than to have one say: "Oh, yes, she is pretty, but I wouldn't have her for a friend."

Be pleasant. Make your interest in each and every individual. Treat your associates from the boy in the office up to your employer, as you would want them to treat you. Remember that everybody is human—that you, too, are human and wish to be accorded the rights of a human being.

Some people will contend that a sweet disposition is to be born in, and can be cultivated if one will check and ease the nasty little thoughts that creep into the mind, the inclination to nag and to show one's claws.

A girl died not so many years ago. She was just a business girl, with what people supposed to be the usual number of friends and acquaintances.

She had been president of her own class at school, was head of the school alumnae, and took a deep interest in fostering the cause of the alumnae, to make every girl better friends with every other girl.

Even if she didn't know your name, she would talk to you and show the same interest and treat you just as if you were one of the most important friends she had.

She was so pretty, but her face would light up and the way she would listen to you—it was a treat to talk to her.

We realize all this and how well she had been loved when we went to see her hidden for every girl, every man and every woman there came because their hearts were almost broken at the thought of having lost her—not for the work she had done, but just for herself.

It took policemen to take care of the long line waiting, and the funeral of a King or President or potentate couldn't have had any more sincere mourners.

Try and see if you can't manage to make people care for you like that. Friendship and the good will of others and to be thought of as that girl was, is to me far more precious than money or position.

## TO POLISH FLOORS

An Easy Way of Doing It That May Please You.

When cleaning a polished flooring surface that has been waxed, whether it is parquet flooring, linoleum or floor cloth, the best plan is to tie a large soft duster around a corn broom and go over the floor carefully with it. This takes up the dust without causing any to fly about, as one does sweeping in the usual way. When this is done, remove the duster, and in its place cover the room with a bag made of flannel, or any similar material you may have, sewing several thicknesses over the part that comes in contact with the floor. An old piece of velvet or plush or the legs of old stockings do well as substitutes for the flannel. Then take the broom slantwise, rubbing it backward and forward all over the floor, thus polishing the surface without the trouble of stooping. Occasionally the floor will need a coat of floor polish, but the method here given is easy, and the work is done in a few minutes in a very satisfactory manner.

## The Great Trials of History

### TRIAL OF MAJOR ANDRE.

In March, 1774, Major John Andre, then only twenty years old, came to America with one of the English regiments. He distinguished himself in the service, and at the time of Benedict Arnold's treachery he was acting adjutant-general to the English commander, Sir Henry Clinton, in New York City.

It was Andre who was chosen by the English to negotiate with Arnold for the turning over of West Point, the American stronghold. A long correspondence was carried on between them under the assumed names of Gustavus and Anderson; and at length, to facilitate their communications, the English sloop of war, Vulture, moved up the Hudson and took a station near West Point, convenient for the purpose.

The place appointed by Andre to meet Arnold was the house of a Mr. Smith, without the American posts. Both parties repaired thither in the night at the hour agreed upon. Major Andre was brought under a pass in the name of John Anderson in a boat dispatched for the purpose from the shore. While the conference was yet unfinished, daylight approached, and to avoid the danger of discovery, it was proposed that Andre should remain concealed until the succeeding night. Owing to the fact that the Vulture had moved down the river to escape the American fire, the boatman re-

fused to return Andre to the war vessel, and he was finally compelled to make the trip on horseback to the British lines. Arnold gave him a permit to pass through the American lines, in order to reach a White Plains.

He started for New York, as he supposed, in perfect security, but when he was not far away he was stopped by a scouting party, who seized the reins of his horse. For some unaccountable reason he forgot himself and declared that he was a British officer on important business, and begged that he might not be detained. When he discovered too late his mistake, he offered a purse of gold and a valuable watch for his release, but his offers were rejected, and the captors proceeded to search him. They found concealed in his coat the exact returns, in Arnold's handwriting, of the state of the forces, ordnance and defenses at West Point.

Andre was carried before Lieutenant Colonel Jameson, and, regardless of himself, and only anxious for the safety of Arnold, he nobly maintained the character he had assumed, and requested Jameson to inform his commanding officer that Anderson had been taken. On receiving this information, Arnold comprehended at once the danger with which he was menaced, and fled to the Vulture, and afterwards proceeded to New York.

When sufficient time for Arnold to make his escape was supposed to have elapsed, Andre no longer affected disguise, and acknowledged himself to be the adjutant-general of the British army. Measures of security having been taken for the protection of West Point, it remained to determine the fate of the unfortunate Andre. A board of general officers, of which Major-General Greene was president, and which included two foreign generals, Lafayette and Steuben, were members, was called to report a precise state of his case, and to determine in what character he was to be considered, and to what punishment he was liable.

The candor, openness and magnanimity with which Andre had conducted himself from the first made a favorable impression. For this reason he experienced every mark of indulgence, and from a sense of justice, as well as of delicacy, he was informed, on the first opening of the examination, that he was at perfect liberty not to answer any interrogation which might embarrass his own feelings.

He, however, ignored this courtesy, and confessed everything material to his own condemnation, while he would divulge nothing which might involve others. The board reported the essential facts which had appeared with their opinion that Major Andre was a spy, and ought to be hanged as a spy. The execution of this sentence was ordered on the day succeeding that on which it was declared.

Andre requested that he be shot like a soldier, and not hanged as a criminal. To obtain a mitigation of his sentence in this respect he addressed a letter to General Washington. But the occasion required that the example should make its full impression, and his request could not be granted. He met his fate with composure, dignity and courage, and such was his whole conduct as to excite the admiration and interest the feelings of all who witnessed it.

The board that sentenced Andre was made up of fifteen officers nominated by Washington. The deliberations were serious and absolutely without passion or prejudice. On the site of the execution Cyrus Field erected a monument. Andre was buried under the gallows.

### YOUR VEGETABLES.

—Carrots aid the asthmatic.  
—Turnips relieve "nerves" and scurvy.  
—Asparagus is for those with annoying kidneys.  
—Spinach aids those who suffer with gravel and appendicitis.  
—Onions are absolutely the best nerve tonic, and are useful in everything from colds to hydrophobia.  
—Tomatoes are a sovereign remedy for dyspepsia and indigestion, and are otherwise invaluable.  
—Indeed, no dinner is complete without one vegetable which grows underground (like potatoes, onions or turnips), and one which grows above the surface (such as spinach, asparagus, peas or lettuce).

## RECIPES

### Spiced Cucumber Rings.

Peel and cut some large yellow cucumbers in thick slices; then weigh them; allow for eight pounds of cucumbers, four pounds of sugar. Place the cucumbers in a kettle, cover with boiling water, add one pint of vinegar, one half tablespoonful of salt and boil ten minutes; remove and cool in cold water. Put a preserving kettle with four pounds of sugar, three half-pints of white vinegar over the fire; add three ounces of mixed spices, whole cinnamon, cloves, allspice and ginger; let the spices in small bags, add them to the kettle, boil five minutes, add as many cucumbers as will conveniently go in, boil twenty minutes, remove them with the skimmer to a large flat dish, continue until all have been boiled; pack the cucumbers either in glass jars or a stone jar; reduce the vinegar by boiling till quite thick; then strain and pour it over the pickles; close the jars when cold and keep in a cool place.

### Spiced Cucumber Slices.

Cut the cucumbers in thick slices, and to one dozen cucumbers allow two or three good onions. Strew on them a good handful of salt and let them lie in their liquor twenty-four hours. Then drain them, then boil the best white wine vinegar and some cloves, mace and Jamaica pepper and pour it scalding hot over them. Cover airtight and keep them for use.

### When Making Pea Soup.

Always put a slice of bread into the kettle when cooking pea soup. It prevents the peas from sinking to the bottom and burning.

### Vegetable Trimmings.

Velvet carrots are promised for hat trimmings.



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